



OENOLOGICAL  
TANNIN

# TANYL® R

PROANTHOCYANIDIC TANNIN FROM  
GRAPE SEED, FOR OENOLOGICAL USE.

## COMPOSITION

TANYL® R is a pure oenological tannin made from grape seeds, extracted from Vitis Vinifera L. This tannin is extremely rich in proanthocyanidins and exclusively produced from french origin grape seeds (chardonnay), used for white wine production.

## APPLICATIONS

TANYL® R is very effective on rosé and red wine. It is also perfectly fine to use on white wines at a lower dosage. Its high concentration of proanthocyanidins and cathéchins makes TANYL® R efficient for :

- Solving the stabilization and clarification problems presented by certain red and rosé wines
- Increasing the protein stability of wines
- Stabilizing red wine color by its natural affinity with anthocyanins.
- Maintaining the structure of wines and their organoleptic balance. Improvement of these criteria in some cases
- Preserving wines from oxydation

## DIRECTIONS FOR USE

For direct addition, slowly add the tannin by sprinkling it while mixing. As part of a liquid addition, dissolve one part of TANYL® R in 10 parts of water and add the solution to the wine while mixing continuously.

## DOSAGE

- White wines : 1 to 5 grams per hectoliter
- Red wines : 5 to 20 grams per hectoliter

We recommend that you carry out laboratory tests beforehand in order to define and adjust the dose that will meet your oenological objectives.

*It is specified in the Oenological Codex that tannins "must not change the olfactory properties and the colour of wine". The dosage rates will therefore vary in function of the wine matrix, and shall be determined after trials.*

*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in oenology. In conformity with (UE) 2019/934.  
In accordance with oenological codex..*



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## PHYSICAL CHARACTERISTICS

Origin .....	Grape seed (Vitis vinifera L. - Chardonnay)	Odor .....	Typical of grape/lemon
Aspect .....	Fine powder (atomized)	Flavor .....	Astringent (presence of tannins)
Granulometry .....	less than 200µ (at 95%)	Solubility .....	Water or hydroalcoholic medium
Color .....	Red/Brownish		

## EXTRACTION CHARACTERISTICS

Classification .....	Natural plant extract	Staining adjuvants .....	None
Solvents used .....	Water or Alcohol or their mixtures	Conservatives .....	None
Manufacturing adjuvants .....	None		

## ANALYTICAL CHARACTERISTICS

Total polyphenol content .....	>65 % - 90%<	Arsenic .....	< 3 ppm
Loss on drying .....	< = 10 %	Iron .....	< 50 ppm
Insoluble substances .....	< = 2 %	Mercury .....	< 0.1 ppm
Ash .....	< = 4 %	Lead .....	< 3 ppm

## STORAGE

- Store above ground level in the original packaging, away from light and moisture, at moderate temperatures, in a dry area
- Do not inhale or absorb. In case of a problem, refer to the Safety Data Sheet
- DMD (Optimal date of use) : 4 years

## PACKAGING

- kraft drums of 25 kg

*Contact us for a different packaging*

